

WELCOME

We have created the following menu that reflect the true flavors of nature and feature selections of carefully reinterpreted dishes that showcase unforgettable gastronomic moments in my life.

We are always searching for ways to communicate our passion for new textures, elements, techniques and products.

The most exciting part behind our cuisine is the intention, emotion, art and the story behind of it.

Experience the message of each dish with all your senses.

Fatih Tutak

NEW YEAR VOYAGE

MEZZES

tuna / onion / lavash / cod fish roe

wagyu beef tongue / cemen / flax seed / green pepper tursu

beetroot / yoghurt / garlic

Jerusalem artichoke / free-ranged egg / girolle

house fermented turkish pide / cultured butter / honeycomb

CHILDHOOD SUMMERS

tomato / basil / goat cheese / salca

FROM MY MUM..

manti / vegetables / mint butter / kaymak

THE BLACK SEA

corn meal / kashkaval cheese / kale

AGEAN FISH AUCTION

golden eye snapper / bugulama / potato

KUZU KEBAB

lamb spare-ribs / eggplant / lamb caramel

SNOW RED

beetroot / yoghurt / atsina / blueberries

TARTE

chocolate / kaymak

SWEET END

06.00-08.30 PM THB 5200++ Per Guest

Add wines, cocktail and bubble 1000++ Per Guest

09.00-11.30 PM THB 6400++ Per Guest

Add wines, cocktail, bubble and toasting champagne at midnight 1600++ Per Guest

exclusive of 7% government tax and 10% service charge.

Available from 06:00-11:30PM

